

SMOKED CHICKEN & HERB DUMPLING SOUP

Warming flavours, Smokey comfort, One-pot perfection.

A comforting, smoky chicken soup with tender herb dumplings and nourishing greens — perfect for chilly winter days.

Serves 2 as a main, 4 as a starter

Ingredients

Chicken Soup:

One [Black Mountain Smokery smoked chicken breast](#)

One onion

One large carrot

A couple sticks of celery

2 garlic cloves

One chicken stock cube

Kale

Chilli and herbs to garnish

Dumplings:

150 g plain flour

1 egg

2–3 tbsp milk (just enough to form a soft dough)

Pinch of salt

pinch of baking powder

Chicken skin from the smoked chicken breast (finely chopped)

Herbs (e.g. herbs de Provence)



Start by finely chopping the onion and garlic, then slicing the carrot and celery.

Warm a little oil or butter in a large saucepan over medium heat and add the vegetables.

Cook gently for about five to seven minutes until they begin to soften - this forms the flavour base of the soup.



While the vegetables are softening, make the dumpling mixture:

In a bowl, combine the flour, salt, and baking powder, then add the egg and just enough milk to bring everything together into a soft dough.

Finely chop the chicken skin from the smoked breast and mix it into the dough along with a generous pinch of Herbes de Provence.

Set the dumpling dough aside while you prepare the rest of the soup.

Once the vegetables are tender, pour about 800 ml of water straight into the pan and crumble in the chicken stock cube. Stir well to dissolve it, then bring the soup to a gentle simmer.

Reduce the heat so it stays at a low simmer while you prepare the dumplings.

Chop or shred the smoked chicken breast and stir it into the soup, allowing the flavours to combine and the chicken to warm through.

Pinch off small pieces of the dumpling dough, roughly the size of a walnut, and roll them lightly in your hands.

Drop the dumplings gently into the simmering soup, cover with a lid, and cook for about ten to twelve minutes until they are puffed up and cooked through.

A few minutes before serving, add a handful of kale and let it wilt in the hot broth.

Finally, taste the soup and season with salt, pepper, and a pinch of chilli to your liking.

Garnish with extra chopped herbs and a little finely chopped chicken skin for a subtle smoky finish.

Serve hot, making sure each bowl includes a few dumplings, tender vegetables, and plenty of rich, savoury broth.

Enjoy!